

FLORIDA DAY CRUISES, INC.
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FROM : Captain, Luis Arrieta, M/V "Texas Treasure II" (EMAIL = luisarrieta2001@yahoo.com)
 TO : USPH / VSP
 EMAIL : VSP@CDC.GOV
 REF : TEXAS TREASURE II – CAS – 02/19/2003
 DATE : March 10TH, 2003

CORRECTIVE ACTION STATEMENT

NO.	REFE - RENCE NO.	CORRECTIVE ACTION
1	08	<u>FIRE SPRINKLER TANK</u> : Double check valve with intermediate vent installed in the supply line. <u>CREW LAUNDRY</u> : Continuous pressure type backflow preventers were installed on the supply lines.
2	08	<u>POTABLE WATER SYSTEM</u> : A quick coupling connection for the potable water hydrophore tank was installed
3	20	<u>MAIN GALLEY</u> : New glass doors of the Duke combi-oven will be replaced, upon delivery from the manufacturer. Requisition placed.
4	27	<u>MAIN GALLEY</u> : New glass doors of the Duke combi-oven will be replaced, upon delivery from the manufacturer. Requisition placed.
5	29	<u>CREW BAR</u> : Partial installation of a sink in progress, awaiting some parts to be delivered. Meanwhile the crew bars is closed and not in service until works are completed. * Standard operating procedures and monitoring procedures implemented.
6	29	<u>CASINO BAR</u> : An additional stainless steel handwashing station has been installed. * Standard operating procedures and monitoring procedures implemented.
7	29	<u>CASINO BAR</u> : A handwashing sink have been designated and all items as liquid soap, paper towel dispenser and waste receptacle are installed. * Standard operating procedures and monitoring procedures implemented.
8	19	<u>LOUNGE BAR</u> : Provided air breaks in the gray water system.
9	30	<u>FOOD SERVICE – GENERAL</u> : Signs "Wash hands often" were posted to the hand washing stations.
10	20	<u>FOOD SERVICE – GENERAL</u> : It has been emphasized to the crew more frequent and well detailed deep cleaning.

11	21	<u>FOOD SERVICE – GENERAL :</u> It has been emphasized to the crew more frequent and well detailed deep cleaning.
12	33	<u>FOOD SERVICE – GENERAL :</u> It has been implemented more frequent cleaning and painting in those areas.
13	40	<u>INTEGRATED PEST MANAGEMENT :</u> Arrangements have been made with Ecolab in order to provide better service to comply with USPH standards. Check list of traps is in place and records of routine inspections kept. Material Safety Data Sheets (MSDS) were selected and are in good order.

Thanks for your attention and best regards.

Luis Arrieta
Master,
M/V “TEXAS TREASURE II”